

# PLANALTO DA BAHIA JAZBLU PEABERRY

BRAZILIAN GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Planalto da Bahia, Brazil

### PRODUCER

Various smallholders &  
Volcafe Santos

### PROCESSING

Washed

### HARVEST SCHEDULE

July - September

### VARIETY

Yellow and Red Catuai

### ALTITUDE (MASL)

950

## Coffee Background

The Planalto region is known for its fully washed coffee processed in fermentation tanks. This carefully controlled method, combined with a unique terroir and refined post-harvest practices, results in a remarkable sensory experience.

Planalto is a large plateau in the middle of the Caatinga, one of the driest biomes in northern Brazil. The first coffee estates here were founded in the 1970s by migrants from the south. Since then, coffee has become a central part of the region's economy.

The high altitude and unique weather patterns here impact coffee tree behavior, productive cycle, and the harvest and post-harvest processes. Harvest begins later than other regions, because it rains more in Planalto. The moist environment gives way to multiple flowerings and results in uneven maturation. This generally requires selective harvesting by hand – an uncommon approach in Brazil due to the sheer scale of most coffee estates.

Peaberry coffee is a result of a genetic mutation where only one seed develops inside a coffee cherry instead of two. Peaberries are usually smaller, denser, and rounder than regular coffee beans. Around 1 in 9 coffee cherries result in a peaberry; it takes patience to sort these out from the rest of the beans.

Genuine  origin

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